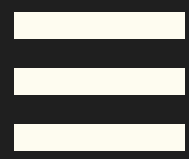


DRINK MENU



BEER

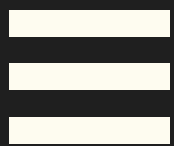
Budweiser	5.0%	\$3.75
Bud Light	4.2%	\$3.75
Coors Light	4.2%	\$3.75
Coors Banquet	5.0%	\$3.75
Miller Lite	4.2%	\$3.75
Old Style	4.6%	\$3.75
Hamm's Tall Boy	4.6%	\$3.50
Door County League Night	4.2%	\$5.50
Abita Light	4.0%	\$5.50
Abita Amber	4.5%	\$5.50
Dead Guy Ale - Rogue	6.8%	\$6.00
Stella Artois	5.0%	\$5.50
Trumer Pils	4.9%	\$5.50
Coors Edge (N/A)	0%	\$3.75
Corona	4.6%	\$5.50
Corona Light	4.1%	\$5.50
Modelo	4.5%	\$5.50
Abita Hard Lemonade	5.0%	\$5.50
Blue Moon	5.4%	\$5.50
Hoegaarden Witbier	4.9%	\$6.00
Two Brothers Wobble IPA	6.3%	\$6.00
Abita Purple Haze	6.0%	\$6.00
Revolution Anti Hero	6.7%	\$6.00
Pallet Jack IPA	4.7%	\$6.00
Guinness Tall Boy	4.5%	\$5.00
Angry Orchard Green Apple	5.0%	\$5.00
Tacocat Kettle Sour Ale	5.0%	\$6.00

SPECIALTY

MARCO'S HURRICANE	\$12.00
Traditional Louisiana Style Hurricane	
APPLE SPRITZ	\$12.00
28 Mile Gin, with a light refreshing taste of Kiwi	
BYO LEMONADE	\$10.00
Vodka, Rum, or Bourbon Strawberry, Kiwi, or Black Cherry	
SWEET IRISH LEMONADE	\$12.00
The Dubliner Irish whiskey with flavors of honeycomb to spice up your classic lemonade	
MARCO'S OLD FASHION	\$12.00
A classic old fashion with a twist! Your choice of bourbon	
BLACK CHERRY JALISCO SOUR	\$12.00
Casamigos Reposado with Black Cherry	
SPICY MARGARITA	\$12.00
Strawberry or Regular margarita with a tajin lined rim	
SOUTHWEST MARTINI	\$12.00
A tajin lined rim with Casamigos Reposado and strawberry jalopeno simple syrup	

WINE

Chloe Pinot Noir	\$9/\$28
Sevastopol Cabernet	\$9/\$28
Bound Cabernet	\$40
House of Brown Chardonnay	\$9/\$28
Cinta Pino Grigio	\$9/\$28
Farm to Table Sauvignon Blanc	\$9/\$28
Prosecco	\$9/\$28
Berta Rose	\$9/\$28



SPIRITS



VODKA

House Vodka
Absolut
Absolut Mandrin
Absolut Raspberry
Absolut Citron
Effen Black Cherry
28 Mile
Titos
Grey Goose

TEQUILA

House Tequila
Casamigos Blanco
Casamigos Anejo
Casamigos Reposado

RUM

House Rum
Bacardi Silver
Bacardi Gold
Captain Morgan Spiced

GIN

House Gin
Beefeater
28 Mile
Bombay Sapphire

WHISKEY

House - Heaven Hill Kentucky Whiskey
Jack Daniels
Jack Daniels Fire
Jameson
Jameson Black Barrel
The Dubliner Sweet Irish Whiskey
Crown Royal
Canadian Club 1858

BOURBON

Jim Beam
Declaration Straight Bourbon Whiskey
Declaration Straight Rye Bourbon Whiskey
18 Mile Debonair Bourbon

SCOTCH

JDewars White Label
The Glenlivet
J&B Rare
Johnnie Walker Black Label

THE EXTRA

Korbel Brandy
Hennessy
Irish Cream
Kahula
Creeme de Cocoa
Frene de Menthe

☰ BREAKFAST ☰

Available Sunday 8 AM - 11 AM

Dine-in or Carry Out. Reservations are welcome but not necessary.

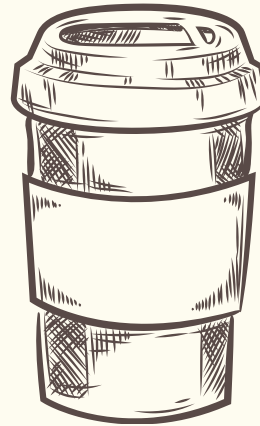
Follow us on Social Media!  

N/A BEVERAGES

Coffee New Orleans Chicory Blend, or Decaf | Hot Tea | Orange Juice | Milk | Iced Tea | Lemonade | Coke | Diet Coke | Sprite | Ginger Ale | Bottled: Root Beer, Cream Soda, Black Cherry, Sparkling Water

HOT & FRESH BEIGNETS

6-Pack **\$7.00**
12-Pack **\$13.00**



MINI BREAKFAST

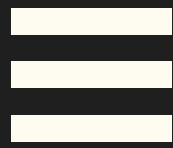
Greek Yogurt Parfait **\$8.00**
- Greek yogurt, granola, and fresh berries

Marco's Croissant **\$9.50**
- Scrambled eggs, cheese, and bacon on a fresh croissant; served with breakfast potatoes

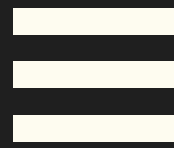
Marco's House Breakfast **\$10.50**
- 2 eggs any style, 3 pieces of bacon, breakfast potatoes, and toast

SPECIALTY COCKTAILS

MARCO'S BLOODY MARY \$9.00 House Vodka, House-made bloody mix with a tang!	CLASSIC MIMOSA \$9.00 Brut Champagne and OJ
MARCO'S MICHELADA \$9.00 Marco's spin on a classic Michelada	PALOMA MIMOSA \$12.00 Tequila, Brut Champagne, and Grapefruit Juice
BYO LEMONADE \$10.00 Vodka, Rum, or Bourbon Strawberry, Raspberry, Blueberry, Kiwi or Black Cherry	MOSCOW MIMOSA \$12.00 Vodka, Brut Champagne, and Ginger Beer
PB WAKE-UP \$12.00 Peanut Butter Whiskey, Iced Coffee and Kahula	WHITE RUSSIAN \$9.00 Vodka, Kahula, and Cream



MARCO'S MENU



Ask your server for daily specials!

Dine-in or Carry Out. Reservations are welcome but not necessary.

Proudly serving the Toadstool Pub.

APPETIZERS

Jumbo Gulf Shrimp Cocktail	\$15/\$26
Chilled or Grilled with Marco's house made cocktail sauce	
Fried Pickles	\$8.50
Crispy in house pickle chips fried to perfection and served with house made ranch	
Loaded Tots	\$9.50
A mountain of tots topped with Mercks Cheddar Cheese, bacon bits, chopped onion, and sour cream	
Onion Rings	\$9.50
Big and bold beer-battered onion rings served with house-made ranch dressing	
Fried Mushrooms	\$8.50
Fresh breaded mushrooms served with house-made ranch dressing	
Wisconsin White Cheddar Curds	\$8.50
White cheddar cheese curds breaded and served with house-made ranch dressing	
Chicken Tenders	\$9/\$12
3 or 5 chicken tenders served with your choice of buffalo, bourbon, bbq, teriyaki, or cajun dust	
Jumbo Chicken Wings	\$10/\$15
5 or 10 extra-jumbo breaded chicken wings with your choice of bourbon, bbq, teriyaki, or cajun dust	

SALADS add chicken \$5, shrimp \$7, salmon \$9, crab cake \$9

Iceberg Wedge	\$13.00
Iceberg lettuce wedge, topped with house-made blue cheese dressing, blue cheese crumbles, tomatoes, chopped onion and bacon bits	
Cesar Salad	\$14.00
Romaine lettuce, croutons, Parmesan cheese and house-made Cesar dressing	
Fresh Dinner Salad	\$14.00
Spring mix topped with cucumbers, tomatoes, shredded carrots, roasted red peppers and mushrooms	
California Bowl	\$14.00
Fresh spring mix, topped with sliced carrots, diced tomato, diced cucumber, red pepper and avocado	
Cilantro Lime Salad	\$14.00
berg lettuce, black beans, roasted corn, red onions, and avocado with house-made cilantro vinegrette	

SIGNATURE BURGERS ****All sandwiches served with fries, chips or coleslaw** Upgrade to cheese curds, mushrooms, side salad or tots for \$3

House Black Angus Burger	\$14.00
1/2 pound black angus signature burger... the best you will find in the North Shore!	
Marco Burger	\$15.00
1/2 pound black angus signature burger on Texas toast, topped with grilled mushrooms and swiss cheese	
Southwest Burger	\$15.00
1/2 pound black angus burger with pepper jack cheese, sliced jalopenos and a bbq sauce drizzle	
Black Bean Burger	\$13.00
A delicious meatless option, blackened to perfection... choose your toppings to your liking!	

MARCO'S MENU

SEASONAL FRIDAY FISH FRY & FRIDAY SPECIAL DINNERS

Dine-in or Carry Out. Reservations are welcome but not necessary.

Proudly serving the Toadstool Pub.

SIGNATURE CHICKEN SANDWICH **All sandwiches served with fries, chips or coleslaw Upgrade to cheese curds, mushrooms, side salad or tots for \$3

<i>New Orleans Chicken Sandwich</i>	\$14.00
Cajun rubbed chicken with bourbon sauce, lettuce, and tomato	
<i>Blackened Chicken Sandwich</i>	\$14.00
Spicy blackened chicken breast with a coleslaw topper	
<i>Sante Fe Chicken Sandwich</i>	\$15.00
Grilled chicken breast with pepperjack cheese, bacon, and avocado	
<i>Marco's BBQ Chicken Sandwich</i>	\$14.00
Grilled chicken breast with swiss cheese, red onion, and BBQ sauce	
<i>Classic Chicken Sandwich</i>	\$13.00
A garlic and herb marinated grilled chicken breast with lettuce and tomato	

HANDHELDS **All sandwiches served with fries, chips or coleslaw Upgrade to cheese curds, mushrooms, side salad or tots for \$3	
<i>Shrimp Po'Boy</i>	\$14.50
New Orleans fried shrimp tossed in pink mayo with lettuce and tomato on a fresh french roll	
<i>Crab Cake Sandwich</i>	\$17.25
A blue crab cake with lettuce, tomato and pink mayo served on a potato bun	
<i>Rueben Sandwich</i>	\$14.50
Lean, thinly sliced corned beef, with kraut, swiss, and thousand island served on marble rye	
<i>Highwood Italian Sausage</i>	\$13.50
A locally made, Highwood classic Italian sausage, with American cheese & chopped raw onion	
<i>Classic Grilled Cheese</i>	\$10.00
Buttered Texas Toast, with American cheese... add tomato, bacon or avocado for an adult twist!	
<i>Turkey Club</i>	\$12.50
Thinly sliced turkey breast, bacon, lettuce, and avocado spread on grilled white bread	
<i>BLT</i>	\$12.50
Marco's crispy bacon, lettuce and tomato on grilled white bread.. add avocado for a BLAT!	
<i>Grilled Johnsonville Brat</i>	\$9.00
Big ol' juicy Johnsonville brat with grilled onions and celery salt on a grilled hot dog bun	
<i>Chicago-style Hot Dog</i>	\$8.00
Your classic Chicago style dog... onions, sport pepper, a pickle, relish and celery salt	

ENTREES

<i>Grilled Crab Cakes</i>	\$23.50
2 crab cakes on a bed of spring greens and veggies, served with a lemon wedge	
<i>Grilled Faroe Island Salmon</i>	\$22.50
A freshly grilled salmon filet served with seasonal grilled veggies	
<i>Jumbo Grilled Shrimp Platter</i>	\$25.50
8 jumbo-shrimp sauteed and served with seasonal grilled veggies	

HOME-MADE ICE CREAM SANDWICH FOR DESSERT **\$7.50**